

# Specials

## ENTRÉE

### STRACCIATELLA & HEIRLOOM TOMATO (V) - \$15

*With red radish, cucumber, mint & dill, petite bouche red wine vinaigrette & olive oil*

### CALAMARI (GF) - \$17

*Chilli, lemon, parsley, caper mayonnaise*

## MAIN

### ROAST VEGETABLE SALAD (VG) (GF) - \$19

*Parsnip, carrot, celeriac, beetroot, pumpkin, Tuscan kale, purple cabbage, roasted cashew nuts, raspberry coconut sauce*

### SWEET POTATO & CHICKPEA BURGER (VG) - \$18

*Mixed leaves, grilled pepper, smokey avocado, Spanish onion, side of chips*

### ZUCCHINI STUFFED MUSHROOM RAGU (VG) (GF) - \$18

*With beetroot jam, toasted hazelnuts dressing & enoki mushroom*

### ITALIAN MEATBALL PIZZA

13" \$19 | 16" \$25 | 18" \$35

*With wild rocket and shaved Grana Padano cheese*

### CRUMBED EGGPLANT & BEETROOT HUMMUS (V) - \$25

*With roast capsicum olive salsa, smoked buffalo mozzarella and fresh parsley*

### POTATO GNOCCHI - \$23

*Slow cooked beef brisket, roast capsicum sauce, green peas, herbed ricotta & micro herbs*

### PUMPKIN & SAGE RAVIOLLI (V) - \$21

*With Meredith goats cheese, petite bouche and porcini crumb in a butter sauce*

### CHAR GRILLED CHICKEN BREAST - \$27

*Slow roasted roman herbed tomato, broccolini, steamed chat potatoes, mustard cream*

### SALMON FILLET (GF) - \$30

*Celeriac puree, asparagus, radicchio, snow pea tendrils, anchovy butter*

### SCOTCH FILLET (GF) - \$34

*Roasted cherry tomato, smashed peas, baked chat potato, Persian fetta and fresh basil*

## DESSERTS

### PEAR & RHUBARB CRUMBLE - \$11

*Vanilla ice cream*

### CARAMALIZED BALSAMIC & BASIL STRAWBERRIES - \$11

*Mascarpone, hazelnut crumb, chocolate shavings (CONTAINS NUTS)*

### VEGAN BLUEBERRY CHEESECAKE SLICE - \$11

*(CONTAINS NUTS)*